

Cheesecake Cupcakes (Healthy & Delicious!)



Ingredients:

- ❑ ¼ cup Cracklin' Oat Bran
- ❑ 24 oz. Fat Free Cream Cheese (room temp.)
- ❑ 1 cup Sugar
- ❑ 3 Egg Whites + 1 Egg, separated
- ❑ ¾ cup Fat Free Plain Yogurt
- ❑ 1 Tbsp. + 1 tsp. Vanilla extract
- ❑ 1 Tbsp. Cornstarch
- ❑ ¼ cup Blueberries
- ❑ 3 cups Strawberries

Directions:

Step 1: Preheat oven to 325. Place rack in the bottom third of the oven.

Step 2: Prepare cupcake pan with cups and spray with oil.

Step 3: Make cereal into crumbs and spread into muffin cups. Pack down.

Step 4: Combine cream cheese and sugar. Mix on medium until smooth.

Step 5: Reduce mixer to low and add all eggs individually.

Step 6: Continue to mix and add yogurt and vanilla, then cornstarch.

Step 7: Pour into muffin cups. Place into oven.

Step 8: Bake 30-40 min. (until edges are golden brown)

Step 9: Cool for 30 minutes, then chill for a couple of hours.

Step 10: Serve with fruit on the top!

Calories: Less than 200 per cupcake! | Yields: ~ 14 cupcakes